

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
4 March 2004 (04.03.2004)

PCT

(10) International Publication Number
WO 2004/017759 A2

(51) International Patent Classification⁷: A23L 1/212,
2/02, 2/385, 2/08, 1/068, A61K 35/78, A23L 1/06

(74) Agents: SAMA, Daniele et al.; Sama Patents, Via G.B.
Morgagni 2, I-20129 Milano (IT).

(21) International Application Number:
PCT/EP2003/008639

(81) Designated States (national): AE, AG, AL, AU, BA, BB,
BR, BZ, CA, CN, CO, CR, CU, DM, DZ, EC, GD, GE, HR,
ID, IL, IN, IS, JP, KP, KR, LC, LK, LR, LT, LV, MA, MG,
MK, MN, MX, NO, NZ, OM, PH, PL, SG, TN, TT, UA,
US, UZ, VN, YU, ZA.

(22) International Filing Date: 5 August 2003 (05.08.2003)

(84) Designated States (regional): ARIPO patent (GH, GM,
KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW),
Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM),
European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE,
ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO,
SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM,
GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

(25) Filing Language: English

Published:

(26) Publication Language: English

— without international search report and to be republished
upon receipt of that report

(30) Priority Data:
MI2002A001801 8 August 2002 (08.08.2002) IT

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(71) Applicant (for all designated States except US):
ZANICHELLI RICERCHE S.R.L. [IT/IT]; Via Gatteschi 10, I-00162 Roma (IT).

(72) Inventor; and

(75) Inventor/Applicant (for US only): ROMEO, Aurelio
[IT/IT]; Via Gatteschi 10, I-00162 Roma (IT).

WO 2004/017759 A2

(54) Title: TOMATO PRODUCTS

(57) Abstract: Tomato products obtained from tomato juice or tomato passata having the following composition in percentage by weight : - dry residue 5,5 - 20 %, - water 94,5 - 80 %, 100 % being the sum of the two components, wherein the amount of water insoluble and water soluble solids in the dry residue ranges in percentage by weight : - water insoluble solids from 18 % to 70 %. - Water soluble solids from 82 % to 30 % The sum of the two components being 100 % of the dry residue.

TOMATO PRODUCTS

The present invention relates to novel tomato products having an improved saucing power in particular on pasta.

Tomato products, prepared from the tomato juice obtained by fruit trituration, seed and peel separation, are known in the prior art. The tomato juice is an aqueous suspension of insoluble solids in an aqueous solution wherein organic and inorganic substances are dissolved.

From the obtained juice other products such as tomato passatas and tomato concentrates can be obtained. Tomato passatas in general are obtained from juices by partial concentration. The tomato concentrates are obtained by stronger concentration processes. The methods generally used are the reverse osmosis, cryoconcentration and concentration by evaporation. By using the reverse osmosis it is not possible to operate at room temperature. Temperatures of about 70°C are requested in order to have a satisfactory concentration yield; furthermore it is necessary to clean and regenerate the membranes by means of chemical detergents, which must then be removed. In fact said compounds are pollutant of the tomato products. See C.S. Leoni "I derivati industriali del pomodoro", experimental Station for the food preserves industry in Parma, October 1993, pages 92-93. The cryoconcentration is inapplicable to the tomato juice due to the high percentage of solids in suspension, which would be separated together with ice. See page 93 of the previous quotation.

In practice the concentration by evaporation remains the method of choice to concentrate the tomato juice. See page 93 of the previous reference. Concentration by evaporation implies juice heating; the duration of heating and the maximum temperature reached in the juice during the concentration step lead to organoleptic and nutritional variations of the product. The organoleptic variations are a caramel taste and a typical cooking ("cotto") aroma present in tomato concentrates and they are mainly due to the formation during juice concentration of hydrogen sulphide, dimethylsulphide,

furfural, 3-methylmercaptopropanal, 2,4-heptadienal, acetaldehyde, phenylacetaldehyde. See S. Porretta "Il controllo della qualità dei derivati del pomodoro", experimental Station for the food preserves industry in Parma (1991), page 51; S.J. Kazeniac et al., J. Food Sci. 35 519 (1970).

The nutritional variations are mainly due to the degradation of the carotenoids present in the tomato and in particular of lycopene. The tomato as such and its products have a high nutritional value, deriving from the vitaminic components, and mainly from the contained carotenoids. It has been demonstrated that the tomato product consumption is associated to a risk decrease of some cancer types (prostata, pancreas, stomach). See H. Gerster, J. Am. Coll. Nutr. 1997, 16, 109-126; S.K. Clinton Nutr. Rev. 1998 56 35-51. The previously described beneficial nutritional effects are to be ascribed to the carotenoids contained in the tomato and in particular to lycopene. Recently it has been shown that during the concentration by evaporation of the tomato juice there is a degradation of carotenoids, lycopene too. See R. Gary et al., J. Agric. Food Chem. 2001 49 3713-3717.

It is also known that it is not feasible to filter the tomato products, in particular tomato juices and tomato passatas, since the filter is quite immediately occluded.

Most of the commercial tomato products must be diluted before use. The commercial tomato concentrates, for example in Italy, are classified as follows:

-	semiconcentrate		dry residue 12% by weight;
-	concentrate	(C)	" " 18% " ;
-	double concentrate	(DC)	" " 28% " ;
-	triple concentrate	(TC)	" " 36% " .

Generally the concentrated products are diluted before and during the use. The saucing power of the triple concentrate (TC) as such, before dilution, is higher than that of the other commercial tomato products, concentrates included. By saucing power it is meant the product capability to stick to foods to which it is added, for instance pasta.

However, as above mentioned, said concentrated products must be diluted before or during use because of their too strong and unpleasant taste. Consequently the advantage of the higher saucing power of said products is lost. Generally all the commercial tomato concentrates having a dry residue above 12% wt. show such taste problem and therefore must be diluted.

If a semiconcentrate at 12% dry residue is used, since it generally should not be diluted before use showing no problems of unpleasant taste, the saucing power is very low, even lower than the saucing power of TC as such. The tomato products known as tomato passatas are used as a ready base for quick sauce preparation. Generally in tomato passatas the dry residue, which can be determined as described afterwards, is lower than or equal to 10% by weight, generally comprised between 8%-10% by weight.

The Applicant has surprisingly and unexpectedly found tomato products which do not need either dilution or concentration before their use, for instance on foods, said tomato products can also be used as such as foods, and have an improved saucing power, improved organoleptic properties, i.e. devoid of any caramel taste, bitter taste, cooking ("cotto") aroma, sour taste.

An object of the invention is a composition or a tomato product obtained from tomato juice or tomato passatas having the following composition in percentage by weight:

- dry residue	5,5 - 20%,
- water	94,5 - 80%,

100% being the sum of the two components,

wherein the amount of water insoluble solids and water soluble solids in the dry residue range in percentage by weight as it follows:

- water insoluble solids from 18% to 70%,
- water soluble solids from 82% to 30%.

Preferably the ranges of water insoluble solids and water soluble solids in the dry residue in percentage by weight are as it follows:

- water insoluble solids: 20%-50%,

- water soluble solids 80%-50%.

Still more preferably the ranges of water insoluble solids and water soluble solids in the dry residue range in percentage by weight are the following:

- water insoluble solids: 30% to 50%,
- water soluble solids 70%-50%.

The total dry residue, the water soluble solids and the water insoluble solids are determined as described in the Examples.

The tomato products of the invention are obtainable by the process described below that, differently from the products of the prior art, includes a more thorough separation of the tomato serum from the water insoluble solids, that affords to obtain tomato products according to the invention, having a water insoluble solid content in the dry residue even up to 70%.

To the invention tomato products it is possible to add lyophilized or cryoconcentrated serum, or serum concentrated by osmosis membrane or by evaporation under vacuum, to further improve or varying the taste. It is thus possible to obtain, for example, tomato products having a lower content of water insoluble solids in the dry residue.

Therefore in the invention tomato products it is possible to adjust the ratio between the water insoluble solids and those water soluble. The Applicant has found that by varying the amount of water soluble solids in the total solids of the composition the taste properties of the product (more or less intense tomato taste), can be suitably dosed. The olfactory properties of the product (fresh tomato smell), since the water insoluble solids retain the volatile components, mainly depend from the amount of water insoluble solids in the total solids.

Furthermore the Applicant has found that the invention tomato products can unexpectedly incorporate, for example, by mechanical mixing, without showing any serum separation, animal and vegetable fats solid at room temperature, such for example butter or margarine, and/or fats liquid at room

temperature as for example vegetable oils, for example olive oil, and/or cheese having soft- or fresh-grain or hard-grain and grated.

The starting tomato product used to prepare said mixed products should preferably have a water insoluble solid content and water soluble solid content in the dry residue in the following ranges as percentages by weight:

- water insoluble solids from 30% to 70%;
- water soluble solids from 70% to 30%;

still more preferably:

- water insoluble solids from 35% to 70%;
- water soluble solids from 65% to 30%.

The amount of fats and/or oil which can be incorporated in the composition ranges from 10 to 25% by weight referred to the weight of the starting tomato product; soft-grain cheese can be instead incorporated in any desired amount, since the two components (soft-grain cheese and tomato product) are perfectly miscible in all weight ratios; the amounts of soft-grain cheese which can be incorporated are for example from 50% to 300% by weight referred to the weight of the starting tomato product.

When food fats that are solid at room temperature are used, it is preferable to heat preliminary said fats, before mixing with the tomato product of the invention, at least up to their softening point but preferably not above their melting point.

The amount of hard-grain and grated cheeses which can be incorporated ranges from 10 to 25%. Said compositions can be used as ready-to-use sauce for foods since they incorporate, as said above, oil, butter and/or cheeses. To said compositions other usual ingredients of food products, such for example essence aromas, preservatives, etc, can be added.

As said, the invention tomato products and the compositions obtained therefrom as above defined have an improved saucing power and improved organoleptic and nutritional properties in comparison with the products on the market.

The invention products, in particular those obtainable by

mixing the invention tomato products with fats and/or oils and/or cheeses, can also be used as such as foods. For example said products can be spread on bread, as it is made for soft cheese.

Said saucing power is combined with improved organoleptic properties, i.e. without a caramel, or a bitter, or a sour taste. Said organoleptic properties are instead completely absent in the commercial products showing a good saucing power. See the comparative Examples on the commercial products TC, DC and C.

The Applicant has found that the amount of water insoluble solids which must be present in the tomato product to confer an improved saucing power must be at least 18% weight with respect to the dry residue of the tomato product, preferably from 20% to 50% weight.

As foods on which to use the tomato products of the invention, pasta, meat, fish, vegetables, etc., can be mentioned.

A test to determine the saucing power is described in the Examples.

The invention products show a high content of water insoluble solids. The Applicant has found that the amount of water insoluble solids in the commercial products is not higher than 15% in the dry residue. For example in the fresh pulp the amount of water insoluble solids is generally about 12.5% of the total tomato solids (dry residue). See in "Tomato paste, Purée, Juice & Powder" P. G. Goose, Food Trade Press Ltd 1964, page 69.

The tomato compositions of the invention, as said, have an improved saucing power. As it is known, the final step for preparing in home kitchens a sauce starting from fresh tomato or from a tomato product, comprises heating with fats or oils and other aromas until obtaining a sauce endowed with satisfactory saucing power. The tomato compositions of the invention show a further advantage, with respect to the known tomato sauces, that they do not need a prior heating step before use. In this way the detrimental effect of the

temperature during the preparation of the tomato-based sauces is avoided. In fact in said heating step lycopene is solubilized by fats, and in this way this compound is easily degraded by the concomitant effect of light and oxygen in the hot conditions of cooking.

The process for obtaining the tomato compositions of the invention is described herein below. It has been found, unexpectedly and surprisingly, that by using filtration but maintaining under a slow stirring the tomato suspension to be filtered, it is possible to filter the starting tomato suspensions, since the tomato mass in such conditions detaches from the filter the sediments that constitute the impermeable layer depositing on the filter surface, and incorporates them. In fact, as said, it is known that it is not feasible the filtering of the tomato products, in particular tomato juices and tomato passatas, since the filter is quickly occluded by an highly impermeable layer. The filtration process according to the present invention proceeds instead rapidly. It is ended when substantially there is no more serum separation. A compact mass is formed by filtration that can be easily recovered, since it does not stick to the filter.

It is therefore a further object of the present invention a process for the separation of the liquid (tomato juice serum) from a tomato suspension by using a separation solid-liquid apparatus wherein the mass or suspension to be filtered is maintained under slow stirring, at an angular speed generally from 1 rpm to 20 rpm, preferably from 2 rpm to 10 rpm, preferably the stirrer being of a shape to convey the suspension toward the central axis of the apparatus, or there is not a stirrer and it is the apparatus that rotates. In the alternative, the apparatus used for separating the liquid from a tomato suspension is a sieve maintained under a motion such as for example under an oscillating motion, or preferably under a nutational motion, the oscillations per minute being generally from 1 to 20 oscillations/min, preferably from 2 to 10 oscillations/min.

The process of the invention is preferably carried out

under sterile conditions; in the alternative the final tomato product can undergo a sterilization process.

In said case sterilization can be performed with conventional methods, preferably by operating under mild temperature conditions, preferably under high pressures, for example comprised between 5,000-7,000 Atm.

The invention process is carried out by operating at temperatures generally in the range 5°C-25°C, preferably 10°C-15°C, at atmospheric pressure, or using pressures slightly higher than that atmospheric, from 760 mm Hg (0.101 MPa) up to 900 mm Hg (0.120 MPa) or by applying pressures slightly lower than the atmospheric pressure, down to 450 mm Hg (0.06 MPa). As said above, if the process of the present invention is not operated under sterile conditions, the recovered tomato product at the end of the process is subjected to sterilization processes.

The process for obtaining the invention tomato products can be performed in a separation solid liquid apparatus constituted for instance of a vessel made for instance of food grade stainless steel, having walls with openings or slots formed for instance with woven wire cloth, or with screens such as for instance wire screens or welding screens, or instead said walls have holes such as for instance fine punched holes or drilled holes or slot milled holes or beam perforated holes (laser perforation or electron beam perforation), being the width of the openings of slots, or the diameter in the case of holes, not greater than 0.1 mm and preferably not lower than 0.02 mm. The slots length is not critical. For example said length can range from 30 cm to 2 meters, depending on the volume of the tomato juice to be treated. When the separation solid liquid apparatus has a bottom wall, this is preferably made of a plate without slots or holes.

Preferably the separator has a cylindrical section.

The separator is furthermore equipped with a device for mechanical stirring. Stirring must be very slow, the angular speed is generally from 1 rpm to 20 rpm, preferably from 2 rpm

to 10 rpm, the device being of a shape such that the solid is conveyed in the separator central zone (with reference to the longitudinal axis). It has been found that said stirring prevents the solid from adhering and accumulating on the separator walls, so that no impermeable layer formation occurs in the separator during the processing.

The distance between the separator walls and the stirrer blades is from 0.5 to 2 cm.

According to the present invention process the separator is charged with the tomato juice, obtained for example by tomato fruit trituration and seed and peel separation, or charged with tomato passatas, obtained for example as the tomato juice but operating at lower temperature during the centrifugation step. The tomato juices have been previously treated according to known processes, for example by "hot break", "cold break" processes, or by applying high pressures, for example of the order of 5,000-7,000 Atm (5.06 x 10² MPa - 7.09 x 10² MPa), to inactivate enzymes.

The tomato mass to be filtered can optionally be protected during the process by operating in an atmosphere of an inert gas, e.g. nitrogen. In this way it is avoided the contact of the tomato mass with oxygen in the presence of the light. This optional step is requested in case the temperature, for unforeseen events, during the process results higher than 25°C. By operating in this way no lycopene losses occur.

The process ends when in the separator there is a compact mass which does not separate any longer tomato juice serum.

By operating with the separation process according to the present invention carotenoids, lycopene comprised, remain in the mass which separated from the liquid part or tomato serum.

Unexpectedly and surprisingly with the invention process there is no clogging of the separator walls having openings or holes of the above said sizes since unexpectedly and surprisingly a compact mass is formed, as said above. Said result is unforeseen since one would expect the formation of a product layer adhering to the walls, substantially

impermeable.

Said mass, formed during the invention process, is compact and does not adhere to the walls whereby it is easily recovered from the separator. The invention process has a very high productivity since there are no clogging on the walls with consequent process downtime for the separator cleaning.

The tomato juice serum percolated from the separator walls, containing a large part of the soluble solids of tomato juice, is generally recovered by lyophilization or cold concentration with known methods, for example cryoconcentration.

Another method to obtain the invention tomato products is to use a concave- or flat-shaped sieve, having holes diameter or slots width not greater than 0.1 mm, preferably not lower than 0.02 mm, wherein it is transferred the starting tomato juice, obtained as above. The juice into the sieve is kept under an oscillatory motion until a compact mass, as above said, is formed, which does not separate any longer the serum.

The compact mass is easily recovered since it does not adhere to the sieve.

The temperature conditions are those indicated above for the process using a separator; preferably atmospheric pressure is used.

The number of oscillations/minutes are those herein above reported.

A further process used to obtain the invention tomato products consists in charging the tomato juice, treated as above, on a cylinder constituted by food grade stainless steel wherein the walls have openings or slots formed for instance with woven wire cloth, or with screens such as for instance wire screens or welding screens, or instead said walls have holes such as for instance fine punched holes or drilled holes or slot milled holes or beam perforated holes (laser perforation or electron beam perforation), being the width of the openings of slots, or the diameter in the case of holes, not greater than 0.1 mm and preferably not lower than 0.02 mm.

Said cylinder has inside a stirrer in the form of an

archimedean screw revolving free in the fixed cylinder, or consists simply of a rotating tube wound helically about a cylindrical axis. Rotation of the moving part must be very slow, generally at an angular speed of 2-10 rpm. The process is preferably carried out under the temperature and pressure operating conditions above described for the process in which a separator is used.

Preferably the cylinder is in an horizontal position, and has a diameter which can for example range from 30 cm and 1 meter, length from 2 meters to 20 meters. Preferably from 2 meters to 5 meters for apparatus working in a discontinuous way. Preferably about 20 meters for apparatuses working in a continuous way.

For discontinuous apparatuses the juice is let pass in the cylinder, with several recycling steps, until a compact mass is formed and there is no separation of tomato serum any longer.

When treating tomato suspensions obtained from partially ripened tomatoes, the slots width and the holes diameter of the separation liquid solid apparatus can reach also values not higher than 0.5 mm, preferably about 0.3 mm.

The apparatus for obtaining the tomato products of the present invention, comprising the filtering nets, can be of plastic material or of metal, steel included. Preferably the apparatus is made of food grade inox steel. When a plastic material is used, it can be cited propylene homopolymers or copolymers, ethylene homopolymers or copolymers, etc.

The serum is recovered as above indicated.

As said, the separated serum contains a great part of the water soluble solids contained in the tomato juice. The Applicant has found that the organoleptic properties (taste) of the invention tomato products can be modified by adding water soluble solids from lyophilized or concentrated serum. Generally serum is cold concentrated by cryoconcentration, or can be treated with the other described methods.

With the above processes tomato products are obtained according to the invention having a content of water insoluble

solids in the dry residue even up to 70%.

Generally, with the invention process are obtained tomato products having a content of water insoluble solids and of water soluble solids in the dry residue in the following ranges:

- water insoluble solids : 30% - 70%.
- water soluble solids : 70% - 30%.

To said tomato products it is possible to add lyophilized, or cryoconcentrated serum, or concentrated as described, to further improve the taste. It is thus possible to obtain, for example, tomato products having a lower content of water insoluble solids in the dry residue, generally comprised between 18 and 30%.

The tomato products according to the present invention allow to maintain the organoleptic and nutritional properties of the fresh tomato. Therefore in the present invention products there are no variations of the organoleptic properties, such for example it happens in the tomato products of the prior art wherein it is noticeable, for instance, a caramel taste and/or a cooking ("cotto") smell.

Also the nutritional properties remain unaltered, since there is no alteration of the carotenoids, in particular of the lycopene, as it occurs in the commercial products.

The tomato compositions of the present invention can have a tomato taste that could result, depending on the water soluble/insoluble solids of the composition, more or less strong than the tomato sauces available on the market. The point to be stressed is that the taste of the commercial tomato sauces depends on the variety of tomatoes used and on their ripeness. Unexpectedly with the process invention it is possible to have tomato sauces having a constant taste from one production batch to another. This is a remarkable result from a commercial point of view. The Applicant has found that this taste variation depends on the ratio between soluble and insoluble compounds present in the tomato compositions. The present invention makes also possible to produce tomato products which more favourably meet the personal consumer's

taste, since the ratio water soluble/insoluble solids, as said, can be therein varied.

The following not limiting Examples illustrate the invention.

EXAMPLES

Characterization methods

Determination of the saucing power of a tomato product according to the invention

- Materials:

- tomato product to be tested,
- vegetable oil, preferably olive oil,
- full length, not broken spaghetti No. 12 De Cecco trade mark with cooking time indicated by the manufacturer 12 minutes,
- sea salt.

90 g of tomato product to be tested and 10 g of vegetable oil (condiment total weight: 100 g) are introduced into a vessel, preferably a plastic vessel, previously weighed and having 1 liter capacity.

70 g of spaghetti are cooked apart, in 1 liter of water containing 5 g of sea salt, for the time indicated on the package. At the end the cooked spaghetti are strained until no drops form any longer.

The cooked spaghetti are added to the condiment previously prepared in the plastic vessel and by a fork they are carefully mixed slowly for 5 minutes. The vessel is then put on a boiling water bain-marie for 5 minutes, without mixing spaghetti. From the vessel with a fork the spaghetti are taken in a number of 2-3 at a time and without shaking them, it is let fall in the vessel the condiment which tends to immediately detach.

In the plastic vessel it remains the condiment which has not adhered to the spaghetti. Lastly the plastic vessel is weighed and in this way it is determined the condiment weight which has not adhered to the pasta. The difference to 100 (initial condiment weight) gives the amount which has remained attached to the pasta (Q_A).

The saucing power is defined on the basis of the following equation:

$$\text{Saucing power} = \frac{Q_A \times 10}{100}$$

Determination of the dry residue: total solids

The total dry residue is determined in the tomato juice using a vacuum stove as described in Journal Officiel des Communautés Européennes 7.6.86 L.153 pages 5-6.

Determination of water soluble solids

The determination of water soluble solids has been carried out using a refractometer (Brix degrees), with the method based on Journal Officiel des Communautés Européennes 7.6.86 L.153 pages 6-9.

Determination of water insoluble solids

The determination of water insoluble solids has been carried out by calculating the weight difference between the dry residue and that of the water soluble solids (Brix value), as reported in "Tomato Production, Processing and Technology 3rd Ed." by W.A. Gould, CTI Publications, Inc., 1992 page 317.

Determination of the rheometric properties

In a Dynamic stress Rheometer SR-200 (Rheometric Scientific) the shear stress (Pa) with respect to the speed gradient (s^{-1}) has been measured.

EXAMPLE 1

Preparation of a tomato product (Ro2 code)

The processing is carried out under sterile conditions.

10 Kg of tomato juice (free from seeds and peels), previously hot break to inactivate enzymes, are portionwise transferred in a 10 litre separator equipped with stirrer. The separator is constituted by food grade stainless steel wherein the walls are constituted by woven wire cloth having a hole diameter of 0.5 mm, the bottom wall of the separator does not have slots or holes. The stirring in the separator is such that the solid is conveyed towards the central zone of the separator. The distance between the separator walls and the stirrer blades is of 0.5 cm. The stirring (3 rpm) is started

and it is operated at a temperature in the range 5°C-10°C.

After 3 hours stirring speed is reduced to 2 rpm. It is noticed that the mass in the separator has become compact and homogeneous. After 7 hours from the process beginning, no serum is any longer separated from the mass in the separator. Stirring is interrupted and the obtained product is discharged. 2.7 kg of tomato product Ro2 are recovered.

The product analysis is the following:

- dry residue: 10% by weight;
- water: 90%;
- water soluble solids: 50% by weight with respect to the dry residue.
- water insoluble solids: 50% by weight with respect to the dry residue.

The rheological properties of the product Ro2 have been measured in comparison with the following commercial products: triple concentrate (TC), double concentrate (DC), concentrate (C), tomato passatas.

The shear stress/speed gradient (s^{-1}) trend is reported in the following figures and the respective data in the Tables as indicated hereinunder:

- Ro2, TC: Fig. 1 and Tables 1 (Ro2) and 3 (TC);
- TC, DC: Fig. 2 and Tables 4 (DC) and 3 (TC);
- TC, C: Fig. 3 and Tables 5 (C) and 3 (TC);
- Tomato passatas: Fig. 4 and Table 6.

The Figures show that Ro2 has rheological properties that overlap to those of TC and are superior to those, respectively, of DC, C and tomato passatas.

EXAMPLE 2

Preparation of a tomato product (Ro1) by adding to the product Ro2 lyophilized tomato serum

980 g of the product Ro2, to which 20 g of lyophilized tomato serum are then added, are transferred into a vessel equipped with stirrer, in a sterile environment. It is stirred at 8 rpm at a temperature in the range 5°C-10°C, until a homogeneous mass is obtained (product Ro1).

It is found that Ro1 has a dry residue of 11.8% by

weight, water 88.2%, the water soluble solids are 58.5% and the water insoluble solids are 41.5% of the dry residue.

The rheological properties (shear stress/speed gradient (s^{-1}) trend) of the product Ro1 have been measured and compared with the same commercial products used for obtaining Ro2.

The Ro1 trend is reported in Fig. 1 and the data with which the rheogram has been plotted are reported in Table 2.

It can be repeated the same conclusions above mentioned for Ro2.

EXAMPLE 3

Preparation of compositions of the invention tomato products with vegetable oil

A composition of tomato product Ro1 and olive oil was prepared. In a vessel, under stirring at 200 rpm, olive oil was slowly added, at small portions, to the product Ro1, leaving the mass under stirring for 5 minutes. The englobed oil amount is 15% by weight. The product was recovered and let stand one month at +4°C, in a closed vessel, without showing substantial oil separation.

EXAMPLE 4

Preparation of compositions of the invention tomato products with vegetable oil

The Example 3 was repeated but adding all at once, slowly, to Ro1 an oil amount equal to 15% by weight with respect to the Ro1 weight. After leaving the mass under stirring for further 5 minutes from the end of the addition, the product was recovered. The same results of the Example 3 are obtained.

EXAMPLE 5

Preparation of composition of the invention tomato product Ro2 with food fat solid at room temperature

The Example 3 was repeated but using a solid fat (butter), previously heated at 40°C and then mixed with the tomato product Ro2 for 5 minutes (200 rpm) after the butter addition. The total added butter corresponds to 20% by weight of Ro1. After cooling a solid mass was obtained, from which serum does not separate, even after 20 days of storage in refrigerator at

5°C.

EXAMPLE 6

Preparation of a composition of the invention tomato products Ro1 with food fat solid at room temperature

Example 5 was repeated but adding a total amount of butter of 300% by weight with respect to the tomato product Ro1, leaving then under stirring (200 rpm) for 15 minutes after the addition to homogenize the mass. After cooling a solid mass was obtained, from which serum does not separate, even after 40 days of storage in a refrigerator at 5°C.

EXAMPLE 7

Preparation of a composition of Ro1 with soft-grain cheese

In a vessel, under stirring (200 rpm), to the product Ro1 different amounts of Philadelphia® Light cheese have been added. It has been found that this soft cheese is miscible in all the ratios with the product Ro1. In particular compositions having the following weight ratios Ro1/cheese: 50/50, 75/25, 25/75 have been prepared.

EXAMPLE 8

Preparation of a composition of Ro2 with hard-grain, grated cheese and a food fat solid at room temperature

In a vessel, under stirring (200 rpm), to 30 g of tomato product Ro2, 30 g of butter heated to 40°C and 30 g of grated Parmesan cheese have been added. After 15 minutes of stirring the mass becomes homogeneous. At this point it is cooled to room temperature. A solid mass is obtained from which serum does not separate, even after 20 days of storage in a refrigerator at the temperature of 5°C.

EXAMPLE 9

Preparation of a composition of Ro1 with soft-grain cheese

In a vessel, under stirring (200 rpm), to the product Ro1 different amounts of Jocca® cheese have been added. It has been found that this soft cheese is miscible in all ratios, as that used in the Example 7, with the product Ro1. Compositions having the same weight ratios Ro1/cheese as those of the Example 7: 50/50, 75/25, 25/75, have been prepared.

EXAMPLE 10Evaluation of the saucing power of the invention tomato products in comparison with commercial products

The method indicated in the characterization methods for the determination of the saucing power has been used, for the invention products R01 and R02 and the comparative commercial products triple tomato concentrate (TC), double concentrate (DC), concentrate (C) and tomato passatas.

The results are reported in Table 7. The data show that R02 shows the best combination of saucing power and of organoleptic properties (taste). In any case the invention products show an improved saucing power combined with improved organoleptic properties with respect to the commercial tomato products.

TABLE 1

RO 2 Test 1

Stress Pa	Eta Pa.s	Rate s-1	Torque N.m	Time s	Temp °C	Strain() %	SS Time s	SS Slope rad	G'' Pa		Position stress()	
									G' Pa	G'' Pa		
20.0000	1.10E+05	2.05E-01	6.00E-01	0	21.0	2.20E-01	30.0001	0.35456	13104.1	0.00E+00	7 20.0000	
33.6594	1.39E+06	2.42E-05	5.64E-04	29	21.0	4.14E-02	30.0001	0.03203	11360.2	0.00E+00	7 33.6594	
37.7664	Div0	0	6.33E-04	59	21.0	0.00E+00	30.0001	0	0	0.00E+00	7 37.7664	
42.3740	1.21E+00	3.41E-05	7.10E-01	89	21.0	0.21E-02	30.0001	0.04133	60204.3	0.00E+00	7 42.3740	
47.6451	1.43E+06	3.31E-05	7.97E-01	120	21.0	5.17E-02	30.0001	0.01017	2.09E-05	91939.5	0.00E+00	7 47.6451
53.3465	1.20E+06	4.10E-05	0.94E-04	160	21.0	6.21E-02	30.0001	0.0527	2.51E-05	05964.0	0.00E+00	7 53.3465
59.0557	1.20E+06	4.00E-05	0.001	100	21.0	6.21E-02	30.0001	0.05369	2.51E-05	88164.2	0.00E+00	7 60.0557
67.1692	1.02E+06	6.55E-05	0.00113	210	21.0	7.24E-02	30.0001	0.00091	2.83E-05	92782.9	0.00E+00	7 67.1692
75.1539	1.90E+06	3.00E-05	0.00126	240	21.0	1.14E-01	30.0001	0.0006	4.81E-05	66233.0	0.00E+00	7 76.3639
81.6105	1.00E+06	4.19E-06	0.00142	271	21.0	1.03E-01	30.0001	0.07138	1.19E-05	01747.1	0.00E+00	7 84.6406
91.0065	2.26E+06	4.20E-05	0.00159	301	21.0	1.45E-01	30.0001	0.00772	5.06E-05	85515.5	0.00E+00	7 91.0065
106.44	2.25E+06	4.73E-06	0.00170	331	21.0	1.97E-01	30.0001	0.01420	7.98E-05	54105	0.00E+00	7 108.44
110.420	2.40E+00	4.90E-05	0.002	360	21.0	2.30E-01	30.0001	0.01102	0.03E-05	60204.7	0.00E+00	7 110.420
134	2.21E+06	0.02E-05	0.00225	390	21.0	3.00E-01	30.0001	0.00814	1.21E-04	44676	0.00E+00	7 134
150.351	1.01E+06	0.33E-05	0.00252	421	21.0	4.03E-01	30.0001	0.01243	1.03E-04	37274.1	0.00E+00	7 160.351
160.699	1.50E+00	1.09E-04	0.00283	451	21.0	5.79E-01	30.0001	0.01197	2.35E-04	20126.2	0.00E+00	7 160.699
169.240	1.01E+06	1.03E-04	0.00317	401	21.0	9.31E-01	30.0001	0.004403	3.77E-04	20334.3	0.00E+00	7 169.240
212.376	6.37E+05	1.34E-04	0.00356	511	21.0	1.03E+00	30.0001	0.021	7.41E-04	11601.1	0.00E+00	7 212.376
230.29	1.97E+05	0.00121	0.00399	541	21.0	5.32E+00	30.0001	0.06057	0.00215	4402.39	0.00E+00	7 230.29
267.360	4.025.91	0.055E-01	0.00440	672	21.0	0.20E+01	30.0001	0.02101	0.03764	207.677	0.00E+00	7 267.360
299.909	1.019.57	0.29423	0.00503	802	21.0	6.64E+02	30.0001	0.00307	0.28074	45.21	0.00E+00	6 299.909
336.593	451.736	0.74511	0.00581	632	21.0	1.04E+03	30.0001	0.02274	0.74675	10.2796	0.00E+00	40 336.593
377.06	102.369	2.07097	0.00631	662	21.0	4.65E+03	30.0001	0.0070	1.00467	0.11608	0.00E+00	33 377.06

R01 test:1

TABLE 2

Stress Pa	Ela Pa-s	Rate s-1	Torque N-m	Time s	Temp °C	Strain(l) %	SS Time s	SS Slope	Theta rad	G' Pa	G'' Pa	Position	stress(l) Pa			
													20.0009			
20.0009	1.70E+05	1.60E-01	5.03E-04	0	21.0	2.20E-01	30.0001	0.32230	0.22E-05	13184.1	0.00E+00	1.06E-30	33.0691			
33.0691	0	5.61E-04	29	21.0	0.006E-00	30.0001	0	0	0.00E+00	1.06E-30	37.7681	0.00E+00	1.06E-30	42.3746		
37.7681	0	6.33E-04	69	21.0	0.005E+00	30.0001	0	0	0.00E+00	1.06E-30	47.5451	0.00E+00	1.06E-30	53.3465		
47.5451	0	7.10E-04	80	21.0	0.005E+00	30.0001	0.03246	2.03E-05	65071.1	0.00E+00	1.06E-30	60.0557	0.00E+00	1.06E-30	60.0557	
42.3746	0	3.07E-05	7.97E-01	120	21.0	7.24E-02	30.0001	0.03209	2.03E-05	73604.2	0.00E+00	1.06E-30	53.3465			
53.3465	0	3.00E-05	0.91E-04	150	21.0	7.24E-02	30.0001	0.03209	2.03E-05	0.00E+00	1.06E-30	60.0557	0.00E+00	1.06E-30	60.0557	
50.0557	1.70E+05	3.53E-05	0.001	100	21.0	7.24E-02	30.0001	0.03765	2.03E-05	0.00E+00	1.06E-30	67.1602	0.00E+00	1.06E-30	67.1602	
67.1592	1.66E+05	4.06E-05	0.00113	210	21.0	0.27E-02	30.0001	0.03962	3.35E-05	81167.6	0.00E+00	1.06E-30	75.3639	0.00E+00	1.06E-30	75.3639
75.3639	0	0.00126	241	21.0	0.27E-02	30.0001	0.08760	3.35E-05	91071.4	0.00E+00	1.06E-30	84.5405	0.00E+00	1.06E-30	84.5405	
44.5405	1.23E+05	0.05E-05	0.00142	271	21.0	9.31E-02	30.0001	0.06760	3.77E-05	90830.1	0.00E+00	1.06E-30	94.085	0.00E+00	1.06E-30	94.085
94.085	2.00E+05	3.27E-05	0.00169	301	21.0	1.24E-01	30.0001	0.00709	5.03E-05	76134.0	0.00E+00	1.06E-30	106.44	0.00E+00	1.06E-30	106.44
100.44	1.02E+05	5.01E-05	0.00170	330	21.0	1.24E-01	30.0001	0.1200	5.03E-05	85761.2	0.00E+00	1.06E-30	119.420	0.00E+00	1.06E-30	119.420
119.420	2.77E+05	4.30E-05	0.002	360	21.0	1.97E-01	30.0001	0.01397	7.96E-05	60774.1	0.00E+00	1.06E-30	134	0.00E+00	1.06E-30	134
134	2.07E+06	5.02E-05	0.00225	391	21.0	2.40E-01	30.0001	0.00372	1.01E-04	53883.6	0.00E+00	1.06E-30	150.351	0.00E+00	1.06E-30	150.351
150.351	2.54E+06	5.91E-05	0.00252	421	21.0	2.59E-01	30.0001	0.01132	1.05E-04	60117.7	0.00E+00	1.06E-30	160.66	0.00E+00	1.06E-30	160.66
160.66	2.52E+06	6.70E-05	0.00203	451	21.0	3.62E-01	30.0001	0.00861	1.47E-04	46802	0.00E+00	0	109.20	0.00E+00	1.06E-30	109.20
100.20	2.49E+06	7.60E-05	0.00317	481	21.0	4.34E-01	30.0001	0.01450	1.76E-04	43573.6	0.00E+00	0	212.376	0.00E+00	1.06E-30	212.376
212.376	1.09E+06	1.12E-04	0.00356	511	21.0	5.90E-01	30.0001	0.01207	2.38E-04	24510.1	0.00E+00	0	230.20	0.00E+00	1.06E-30	230.20
230.20	1.29E+06	1.04E-04	0.00399	542	21.0	9.72E-01	30.0001	0.01100	3.94E-04	9134.52	0.00E+00	0	267.380	0.00E+00	1.06E-30	267.380
267.380	4.43E+05	6.03E-04	0.00440	572	21.0	2.93E-00	30.0001	6.30E-07	0.00119	557.144	0.00E+00	0	299.900	0.00E+00	1.06E-30	299.900
299.900	9.65E+04	0.03173	0.00503	602	21.0	5.30E-01	30.0001	0.03556	0.02101	557.144	0.00E+00	0	336.605	0.00E+00	1.06E-30	336.605
336.605	207.716	1.62012	0.00561	632	21.0	2.14E-01	30.0001	0.02396	0.08562	15.7479	0.00E+00	0	336.605	0.00E+00	1.06E-30	336.605

Torsion - Triple Concentration

TABLE 3

Stress Pa	Eta Pa.s	Rate s ⁻¹	Torque N.m	Time s	Temp °C	Strain(t) %	SS Time s	SS Slope rad	Position N1 Pa	Normal Force N
4.99902	DIV0	0.00E+00	0.30E-05	0	20	0.00E+00	30.0001	0	0	0
5.00009	DIV0	0.00E+00	0.40E-05	29	20	0.00E+00	30.0001	0	0	0
6.20144	DIV0	0.00E+00	1.05E-04	60	20	0.00E+00	30.0001	0	0	0
7.03244	DIV0	0.00E+00	1.18E-04	90	20	0.00E+00	30.0001	0	0	0
7.92110	DIV0	0.00E+00	1.33E-04	121	20	0.00E+00	30.0001	0	0	0
8.09103	DIV0	0.00E+00	1.49E-04	151	20	0.00E+00	30.0001	0	0	0
9.07595	DIV0	0.00E+00	1.67E-04	180	20	0.00E+00	30.0001	0	0	0
11.1932	DIV0	0.00E+00	1.80E-04	211	20	0.00E+00	30.0001	0	0	0
12.559	DIV0	0.00E+00	2.10E-04	241	20	0.00E+00	30.0001	0	0	0
14.0814	DIV0	0.00E+00	2.38E-04	272	20	0.00E+00	30.0001	0	0	0
15.0108	DIV0	0.00E+00	2.65E-04	302	20	0.00E+00	30.0001	0	0	0
17.74	DIV0	0.00E+00	2.97E-04	331	20	0.00E+00	30.0001	0	0	0
19.9048	DIV0	0.00E+00	3.34E-04	362	20	0.00E+00	30.0001	0	0	0
22.3334	DIV0	0.00E+00	3.74E-04	392	20	0.00E+00	30.0001	0	0	0
25.0505	DIV0	0.00E+00	4.20E-04	423	20	0.00E+00	30.0001	0	0	0
28.1161	DIV0	0.00E+00	4.71E-04	452	20	0.00E+00	30.0001	0	0	0
31.5467	DIV0	0.00E+00	5.29E-04	482	20	0.00E+00	30.0001	0	0	0
35.308	DIV0	0.00E+00	5.93E-04	513	20	0.00E+00	30.0001	0	0	0
39.716	9.01E+05	4.13E-05	6.85E-04	543	20	7.24E-02	30.0001	0.04690	2.93E-05	1
44.0561	9.63E+05	6.16E-05	7.47E-04	574	10.00	7.24E-02	30.0001	0.06922	2.93E-05	1
49.0902	7.72E+05	8.40E-05	8.30E-04	603	20	0.27E-02	30.0001	0.08921	3.35E-05	1
50.0909	1.53E+06	3.68E-05	9.40E-04	633	20	1.14E-01	30.0001	0.00517	4.01E-05	1
62.814	1.40E+06	1.25E-05	0.00105	664	20	1.24E-01	30.0001	0.10580	5.03E-05	1
70.6244	1.67E+06	4.22E-05	0.00110	694	20	1.66E-01	30.0001	0.01440	6.20E-05	1
79.2410	1.08E+06	4.21E-05	0.00133	725	20	2.07E-01	30.0001	0.01343	3.30E-05	1
80.9100	1.65E+06	5.30E-05	0.00140	754	20	2.30E-01	30.0001	0.01290	0.63E-05	1
89.7590	1.00E+06	6.25E-05	0.00167	784	20	2.00E-01	30.0001	0.01310	1.17E-04	1
111.032	1.01E+06	8.06E-06	0.00160	815	20	3.52E-01	30.0001	0.01110	1.42E-04	1
125.59	1.05E+06	7.60E-05	0.0021	845	20	4.65E-01	30.0001	0.01450	1.09E-04	1
140.914	1.54E+06	0.15E-05	0.00236	876	20	5.27E-01	30.0001	0.00009	2.14E-04	1

Cont. TABLE 3

160.100	1.40E+00	1.00E-01	0.00265	005	20	0.41E-01	30.0001	0.000104	2.60E-01
177.4	1.27E+00	1.40E-01	0.00207	035	20	0.69E-01	30.0001	0.00074	3.62E-01
109.040	7.47E+05	2.67E-01	0.00134	008	20	1.20E+00	30.0001	0.01020	5.24E-01
223.334	600004.3	3.00E-03	0.00374	009	20	0.01E+00	30.0001	0.03402	0.00324
250.506	6002.51	1.00E-02	0.00042	1026	20	0.24E+01	30.0001	0.01180	0.03741
201.101	2021.00	1.07E-01	0.00471	1057	20	2.93E+02	30.0001	0.00241	0.11804
315.407	1270.03	2.47E-01	0.00520	1007	20	6.60E+02	30.0001	0.00264	0.26955
353.06	610.997	5.71E-01	0.00503	1110	20	1.40E+03	30.0001	0.00168	0.60012
307.149	337.724	1.10E+00	0.00685	1140	20	3.00E+03	30.0001	0.00624	1.24060
446.005	107.326	2.66E+00	0.00747	1177	20	0.24E+03	30.0001	0.0074	2.52762
400.301	1.01203	4.92E-02	0.00035	1207	20	5.00E+05	30.0001	0.01600	40.016

DC test 1

TABLE 4

Stress Pa	Ein Pa-s	Rate s-1	Torque N-mm	Time s	Temp °C	Strain(t) %	SS Time s	SS Slope	theta rad	G' Pa	G'' Pa	Position atress (I) Pa
10,0902	7,53E+05	6,84E-05	0,30E-04	0	21,0	0,40E-01	30,0001	0,0197	3,43E-04	5095,32	0,00E+00	2 40,0002
66,0000	1,09E+08	6,14E-05	9,40E-04	29	21,0	1,08E-01	30,0001	0,00955	7,54E-05	30133,4	0,00E+00	2 66,0000
62,944	1,10E+08	6,34E-05	0,00105	69	21,0	2,07E-01	30,0001	0,00617	0,38E-05	30429,2	0,00E+00	2 62,044
70,6244	0,40E+06	0,33E-05	0,00118	90	21,0	2,30E-01	30,0001	0,06719	9,83E-05	29680,0	0,00E+00	2 70,0244
79,2410	1,33E+06	6,94E-05	0,00133	120	21,0	2,30E-01	30,0001	0,0172	9,63E-05	33311,4	0,00E+00	2 79,2410
86,9100	1,32E+06	6,75E-05	0,00149	160	21,0	3,00E-01	30,0001	0,00631	1,21E-04	28643,1	0,00E+00	2 86,9100
09,7593	1,10E+08	0,46E-05	0,00167	100	21,0	4,03E-01	30,0001	0,00977	1,63E-04	24731,0	0,00E+00	2 09,7593
111,032	9,08E+05	1,24E-04	0,00100	210	21,0	5,07E-01	30,0001	0,01481	2,05E-04	22006,4	0,00E+00	2 111,032
126,60	0,29E+06	1,35E-04	0,0021	241	21,0	7,24E-01	30,0001	0,0081	2,93E-04	17346,9	0,00E+00	2 126,60
140,914	5,46E+05	2,69E-04	0,00236	271	21,0	1,15E+00	30,0001	0,0400	4,65E-01	12274,3	0,00E+00	2 140,914
150,100	2,80E+05	5,85E-04	0,00285	301	21,0	2,40E+00	30,0001	0,06567	9,72E-04	8509,2	0,00E+00	2 150,100
177,4	60300,2	0,00304	0,00207	331	21,0	0,09E+00	30,0001	0,02047	0,0038	1994,45	0,00E+00	2 177,4
190,040	5094,7	0,03007	0,00334	360	21,0	7,95E+01	30,0001	0,01121	0,03222	250,229	0,00E+00	1 100,040
223,334	1455,9	0,1531	0,00374	391	21,0	3,72E+02	30,0001	0,00304	0,15004	69,986	0,00E+00	0 223,334
250,505	711,047	0,36202	0,0042	421	21,0	9,31E+02	30,0001	0,00160	0,37721	26,9017	0,00E+00	47 250,505
261,118	378,474	0,74288	0,00471	451	21,0	1,09E+03	30,0001	0,00522	0,76669	14,0541	0,00E+00	41 261,118
315,463	166,841	1,08307	0,00520	481	21,0	4,52E+03	30,0001	0,01059	1,0305	6,97065	0,00E+00	26 315,463
330,061	0,47161	0,00563	511	21,0	9,24E+04	30,0001	0,22919	37,4415	0,36352	0,00E+00	30 330,061	

C tent 1

TABLE 5

Stress Pa	Ela Pa-s	Ratio s-1	Torque N-m	Time s	Temp °C	Strain(1) %	Strain(2) %	SS Time s	SS Slope	theta rad	G' Pa	G'' Pa	Position stress(1) Pa
9,99901	1,70E+05	6,50E-05	1,60E-04	0	21,0	6,62E-01	30,0001	0,02350	2,00E-04	1510,07	0,00E+00	20	0,00064
11,2198	3,30E+05	3,32E-05	1,00E-04	30	21,0	1,14E-01	30,0001	0,07878	4,61E-05	0,00E+00	20	11,2100	
12,5880	1,29E+05	9,76E-05	2,11E-04	60	21,0	1,56E-01	30,0001	0,0004	6,20E-05	0,00E+00	20	12,5000	
14,1249	3,64E+05	3,09E-05	2,37E-04	91	21,0	1,24E-01	30,0001	0,11779	5,03E-05	11300,07	0,00E+00	20	14,1240
15,0404	4,36E+05	3,63E-05	2,60E-04	121	21,0	1,56E-01	30,0001	0,01200	6,20E-05	10215,5	0,00E+00	20	16,0404
17,7022	2,96E+05	6,02E-05	2,00E-04	151	21,0	1,76E-01	30,0001	0,02777	7,12E-05	10113,5	0,00E+00	20	17,7022
19,9519	3,52E+05	5,67E-05	3,34E-04	101	21,0	2,07E-01	30,0001	0,02512	0,30E-05	9845,41	0,00E+00	20	19,9519
22,3061	3,66E+05	6,12E-05	3,76E-04	211	21,0	3,21E-01	30,0001	0,00972	1,30E-04	8902,15	0,00E+00	20	22,3061
25,1110	2,41E+06	1,04E-04	4,21E-04	241	21,0	5,07E-01	30,0001	0,00408	2,05E-04	4958,27	0,00E+00	20	25,1110
20,1020	590086	4,71E-04	4,72E-04	271	21,0	2,20E+00	30,0001	0,11241	0,92E-04	1270,3	0,00E+00	20	20,1020
31,8217	28710,5	0,001110	5,30E-04	301	21,0	1,70E+00	30,0001	0,03846	0,00101	681,773	0,00E+00	20	31,8217
35,4002	1395,92	0,02642	5,94E-04	331	21,0	5,19E+01	30,0001	0,01760	0,02104	68,3006	0,00E+00	20	35,4002
30,8091	133,057	0,111653	8,87E-04	361	21,0	2,90E+02	30,0001	0,00075	0,12062	13,368	0,00E+00	27	39,8091
44,6661	136,871	0,32801	7,40E-04	392	21,0	0,67E+02	30,0001	0,00408	0,34692	6,21437	0,00E+00	24	44,6664
50,1159	60,4768	0,73100	0,40E-04	422	21,0	1,91E+03	30,0001	0,00837	0,77453	2,82055	0,00E+00	10	60,1159
58,2312	36,277	1,65005	0,42E-04	452	21,0	3,94E+03	30,0001	0,00335	1,58654	1,42733	0,00E+00	6	58,2312
63,0004	10,93116	3,16534	0,00108	402	21,0	7,90E+03	30,0001	0,00103	3,21394	0,79011	0,00E+00	20	63,0004
70,7505	7,041120	0,02061	0,00110	512	21,0	1,99E+04	30,0001	0,01029	0,04346	0,36828	0,00E+00	12	70,7505
70,3276	2,13102	37,2004	0,00133	543	21,0	7,17E+04	30,0001	0,01495	20,004	0,11063	0,00E+00	21	70,3276
80,2037	1,09677	01,33220	0,00110	573	21,0	2,22E+05	30,0001	0,01203	0,00374	0,00E+00	0,00E+00	31	09,2037
100,243	0,60720	143,787	0,001180	602	21,0	4,08E+05	30,0001	0,01530	165,166	0,02458	0,00E+00	28	100,243
112,30	0,46334	247,061	0,00100	632	21,0	6,70E+05	30,0001	0,00614	271,461	0,01677	0,00E+00	17	112,30
126,10	0,33550	376,004	0,00211	663	21,0	1,07E+06	30,0001	0,00642	433,014	0,01176	0,00E+00	33	126,10
141,300	0,2401	667,203	0,00237	693	21,0	1,65E+06	30,0001	0,00337	669,478	0,00656	0,00E+00	31	141,300
150,316	0,10264	021,993	0,00205	723	21,0	2,35E+06	30,0001	0,0017	853,198	0,00673	0,00E+00	30	150,346
177,42	0,16173	1077,01	0,00297	754	21,0	3,19E+06	30,0001	0,00260	1293,01	0,00556	0,00E+00	4	177,42
190,070	0,13082	1440,49	0,00334	794	21,0	4,11E+06	30,0001	0,00196	1664,01	0,00496	0,00E+00	3	190,070
223,337	0,11941	1070,29	0,00374	814	21,0	5,20E+06	30,0001	0,00135	2138,87	0,00423	0,00E+00	29	223,337
251,330	0,11326	2219,04	0,00421	845	21,0	6,74E+06	30,0001	3,04E-01	2729,09	0,00373	0,00E+00	34	251,330
262,130	0,10072	2643,73	0,00473	875	21,0	7,70E+06	30,0001	5,49E-01	3162,5	0,00382	0,00E+00	31	262,130
315,071	0,09406	3320,03	0,00520	905	21,0	9,40E+06	30,0001	5,93E-01	3040,24	0,00333	0,00E+00	45	315,071

TABLE .6

Step#	P2	E2		R24	Y24	N24	Temp	Time	Strain(%)	%	BS Time	BS slope	thea	Pd	N1	N2	Normal force	
		E2	P2															
0,040049	3,7226,3	6,386E-08	7,05E-08	30	20	0,0066007	30	0,01036	2,78263E-00	31	0	0	0	0	0	0	0	
0,82044	WDIV01	0	7,01E-08	60	20	0	0	0	0	31	0	0	0	0	0	0	0	0
0,70824	22410,7	8,648E-08	8,676E-08	00	20	0,0027063	30	0,0140433	1,36821E-00	31	0	0	0	0	0	0	0	0
0,7024347	21680,35	3,421E-06	0,0568E-06	121	20	0,0279047	30	0,0111737	0,1014433	3,68507E-00	31	0	0	0	0	0	0	0
0,6601087	10568,36	1,070E-06	1,117E-06	161	20	0	0	0	0	31	0	0	0	0	0	0	0	0
0,66076	WDIV01	0	1,264E-06	181	20	0	0	0	0	31	0	0	0	0	0	0	0	0
1,11932	WDIV01	0	1,407E-06	211	20	0	0	0	0	31	0	0	0	0	0	0	0	0
1,26568733	6142,0	6,101E-06	1,674E-06	241	20	0,0139037	30	0,0082033	6,00113E-00	31	0	0	0	0	0	0	0	0
1,40814	24874,6	1,044E-06	1,771E-06	271	20	0,011160	30	0,0103433	0,0000036665	31	0	0	0	0	0	0	0	0
1,36106	WDIV01	0	1,981E-06	302	20	0	0	0	0	31	0	0	0	0	0	0	0	0
1,774	WDIV01	0	2,229E-06	332	20	0	0	0	0	31	0	0	0	0	0	0	0	0
1,9804907	14786	4,401E-04	7,301E-06	302	20	0,014103	30	0,0040507	0,0000030944	31	0	0	0	0	0	0	0	0
2,23334	00265,6	1,8771E-06	2,801E-05	302	20	0,0361223	30	0,0132867	1,61517E-06	31	0	0	0	0	0	0	0	0
2,60585	87816,3	2,0565E-05	3,140E-05	422	20	0,0506443	30	0,0311331	0,000028422	31	0	0	0	0	0	0	0	0
2,81181	08652,2	1,2341E-05	1,4311E-05	453	20	0,087021	30	0,0112333	0,000031351	31	0	0	0	0	0	0	0	0
3,15487	91672,787	3,7776E-05	3,9494E-05	483	20	0,083776	30	0,083248	0,000041886	31	0	0	0	0	0	0	0	0
3,65308	124613,93	2,8561E-05	4,4446E-05	513	20	0,1117133	30	0,001138	5,56503E-06	31	0	0	0	0	0	0	0	0
3,07716	00556,1	6,7114E-06	4,901E-03	643	20	0,1304133	30	0,04377	0,000068417	31	0	0	0	0	0	0	0	0
4,4684087	101720,63	4,0200E-05	6,04E-05	573	20	0,1703681	30	0,02501	6,51717E-06	31	0	0	0	0	0	0	0	0
4,989082	00101,133	6,1340E-05	0,283E-03	604	20	0,2179267	30	0,0000167	0,00010081	31	0	0	0	0	0	0	0	0
6,000080	01165,867	6,0565E-05	7,05E-06	634	20	0,28206	30	0,0140376	0,000141023	31	0	0	0	0	0	0	0	0
6,20444	61487,987	0,0301024	7,91E-05	664	20	0,4210833	30	0,0127067	0,000110837	31	0	0	0	0	0	0	0	0
7,082244	67475,233	0,03010245	6,6705E-05	694	20	0,7511307	30	0,0325653	0,0003376597	31	0	0	0	0	0	0	0	0
7,02110	34770,807	0,02002346	0,050E-05	725	20	1,0000007	30	0,0201167	0,000304053	31	0	0	0	0	0	0	0	0
0,0910033	212250,2	0,00004212	0,0011117	755	20	1,7000003	30	0,0415207	0,000086603	31	0	0	0	0	0	0	0	0
0,9708233	12226,07	0,000800	0,001254	765	20	3,00320007	30	0,2008367	0,001053333	31	0	0	0	0	0	0	0	0
11,182333	5387,07	0,00211313	0,0010407	810	20	6,6060013	30	0,1100047	0,0046	31	0	0	0	0	0	0	0	0
12,558887	500,45207	0,0288107	0,0010578	845	20	0,1333333	30	0,0287367	0,030073333	31	0	0	0	0	0	0	0	0
14,001233	111,500317	0,12861233	0,0010777	875	20	3,16,60033	30	0,0013167	0,167083333	30	0	0	0	0	0	0	0	0
15,3185867	60,5012617	0,286040133	0,0010887	906	20	767,71	30	0,00010287	0,3630	41	0	0	0	0	0	0	0	0
17,7397	35,640233	0,05004307	0,0002229	930	20	1,04,8	30	0,0043897	0,702428087	37	0	0	0	0	0	0	0	0
19,904	24,230033	0,82164	0,0002601	966	20	2317,733	30	0,00314	1,168833333	28	0	0	0	0	0	0	0	0
22,3332	17,133133	1,3034433	0,0002503	960	20	3689,033	30	0,0040233	1,041851	13	0	0	0	0	0	0	0	0
26,057687	12,1413	2,00005	0,00031411	1017	20	6820,733	30	0,0032807	2,916300987	30	0	0	0	0	0	0	0	0
24,116	0,9815333	3,1700	0,0003333	1057	20	0,00009	30	0,0023333	4,50031	19	0	0	0	0	0	0	0	0
31,6400	0,9317407	4,0012333	0,0003084	1067	20	13010	30	0,00463	0,60467	28	0	0	0	0	0	0	0	0
36,303	4,7740233	7,4010607	0,00034448	1114	20	21,132	30	0,0020867	10,006100867	24	0	0	0	0	0	0	0	0
30,7122	3,2612207	12,4010037	0,00034400	1146	20	3,4300,333	30	0,00643	17,104	33	0	0	0	0	0	0	0	0
44,610007	1,98271033	21,47333	0,00056580	1177	20	68407	30	0,01064	30,24626807	1A	0	0	0	0	0	0	0	0

Table 7

Product	Condiment attached to the pasta (g)	Saucing power	Organoleptic properties (taste, smell)
Ro2 (Ex. 1)	88.0	8.8	delicate taste of fresh tomato, fresh tomato smell
Ro1 (Ex. 2)	97.8	9.8	very good taste and fresh tomato smell
triple concentrate (TC)	70.0	7	caramel, bitter taste, the tomato is not recognized; cooking ("cotto") smell
double concentrate (DC)	65.0	6.5	caramel taste, the tomato is not recognized; cooking ("cotto") smell.
concentrate (C)	62.0	6.2	very sweet taste, the tomato is not recognized; tomato smell
tomato passatas	40.0	4	boiled pasta taste, very light tomato smell

CLAIMS

1. A tomato composition obtained from tomato juice or tomato passatas having the following composition in percentage by weight:

- dry residue	5,5 - 20%,
- water	94,5 - 80%,

100% being the sum of the two components, wherein the amount of water insoluble solids and water soluble solids in the dry residue range in percentage by weight as it follows:
 - water insoluble solids from 18% to 70%,
 - water soluble solids from 82% to 30%.
2. Compositions comprising the tomato products of claim 1, wherein the amount of water insoluble solids and water soluble solids in the dry residue range in percentage by weight as it follows:
 - water insoluble solids: 20%-50%,
 - water soluble solids : 80%-50%.
3. Compositions comprising the tomato products of claim 2, wherein the amount of water insoluble solids and water soluble solids in the dry residue range in percentage by weight as it follows
 - water insoluble solids: 30% to 50%,
 - water soluble solids 70%-50%.
4. Compositions comprising the tomato products of claims 1-3 in admixture with animal and vegetable fats, solid at room temperature, preferably butter or margarine, and/or fats liquid at room temperature preferably olive oil, and/or cheeses having soft-grain, or hard-grain and grated.
5. Compositions according to claim 4, wherein the tomato products of claims 1-3 have a water insoluble solid content and water soluble solid content in the dry residue in the following ranges as percentages by weight:
 - water insoluble solids from 30% to 70%,
 - water soluble solids from 70% to 30%;more preferably:

- water insoluble solids from 35% to 70%,
- water soluble solids from 65% to 30%;
- 6. Compositions according to claims 4-5, wherein the amount of fats and/or oil in the composition ranges from 10% to 25% by weight referred to the weight of the starting tomato product; the amount of soft-grain cheeses which can be englobed ranges from 50% to 300% by weight, the amount of hard-grain and grated cheeses which can be englobed ranges from 10% to 25% by weight.
- 7. Use of the compositions of claims 1-6 for saucing foods, in particular pasta, meat, fish, vegetables.
- 8. Use of the compositions of claim 6 as ready-to-use sauce for foods.
- 9. Use of the compositions of claims 7-8 comprising usual ingredients of the products for food use, preferably essence aromas, preservatives.
- 10. Use of the compositions according to claims 1-6 as foods.
- 11. Foods according to claim 10.
- 12. A process for the separation of the liquid (tomato juice serum) from a tomato suspension by using a separation solid-liquid apparatus wherein the suspension to be filtered is maintained under stirring at an angular speed from 1 rpm to 20 rpm, preferably from 2 rpm to 10 rpm, the stirrer being of a shape to convey the suspension toward the central axis of the apparatus, or there is not a stirrer and it is the apparatus that rotates.
- 13. A process according to claim 12 wherein the apparatus for separating the liquid from a tomato suspension is a sieve maintained under an oscillating motion, preferably under a nutational motion, the oscillations per minute being from 1 to 20 oscillations/min, preferably from 2 to 10 oscillations/min.
- 14. A process according to claims 12-13, wherein sterile conditions are used or the final tomato product undergoes a sterilization process.
- 15. A process according to claims 12-14, wherein it is operated at temperatures in the range 5°C-25°C, preferably

10°C-15°C, at atmospheric pressure, or using pressures slightly higher than that atmospheric, from 760 mm Hg (0.101 MPa) up to 900 mm Hg (0.120 MPa) or by applying pressures slightly lower than the atmospheric pressure, down to 450 mm Hg (0.06 MPa).

16. A process according to claims 12 and 14-15, wherein it is used a separation solid liquid apparatus constituted of a vessel having walls with slots or with holes; wherein the width of the slots or the diameter of holes is not greater than 0.1 mm and preferably not smaller than 0.02 mm, the slot length ranging from 30 cm to 2 meters, said vessel having a cylindrical section, the separator equipped with a mechanical stirrer, the distance between the separator walls and the stirrer blades is from 0.5 to 2 cm.
17. A process according to claims 13-15, wherein a concave- or flat-shaped sieve, having a holes diameter or slot widths not greater than 0.1 mm, preferably not lower than 0.02 mm, preferably it is operated at atmospheric pressure.
18. A process according to claims 12 and 14-15, wherein it is used an equipment constituted by a cylinder constituted by food grade stainless steel wherein the walls have openings or slots formed by woven wire cloth, or by screens, or said walls have holes, being the width of the openings of slots, or the diameter in the case of holes, not greater than 0.1 mm and preferably not lower than 0.02 mm, said cylinder having inside a stirrer in the form of an archimedean screw revolving free in the fixed cylinder, or the cylinder is a rotating tube wound helically about a cylindrical axis.
19. A process according to claim 18, wherein rotation of the moving part is at an angular speed of 2-10 rpm.
20. A process according to claims 18-19 wherein the cylinder is in an horizontal position, and has a diameter ranging from 30 cm and 1 meter, a length from 2 meters to 20 meters and preferably from 2 meters to 5 meters for

apparatus working in a discontinuous way; preferably about 20 meters for the apparatuses working in a continuous way.

21. A process according to claims 12-20 wherein when treating tomato suspensions deriving from partially ripened tomatoes the separation solid-liquid apparatus is provided with slots width or holes diameter not higher than 0.5 mm, preferably about 0.3 mm.
22. A process according to claims 12-21, wherein the tomato products have a content of water insoluble solids in the dry residue in the range 40-70%.
23. A process according to claim 22, wherein the tomato products having a content of water insoluble solids in the dry residue in the range 40-70%, are added of lyophilized or cryoconcentrated serum, or serum concentrated by osmosis membrane or by evaporation under vacuum, to obtain tomato products having a lower content of water insoluble solids in the dry residue, preferably in the range 18-40%.

FIG. 4

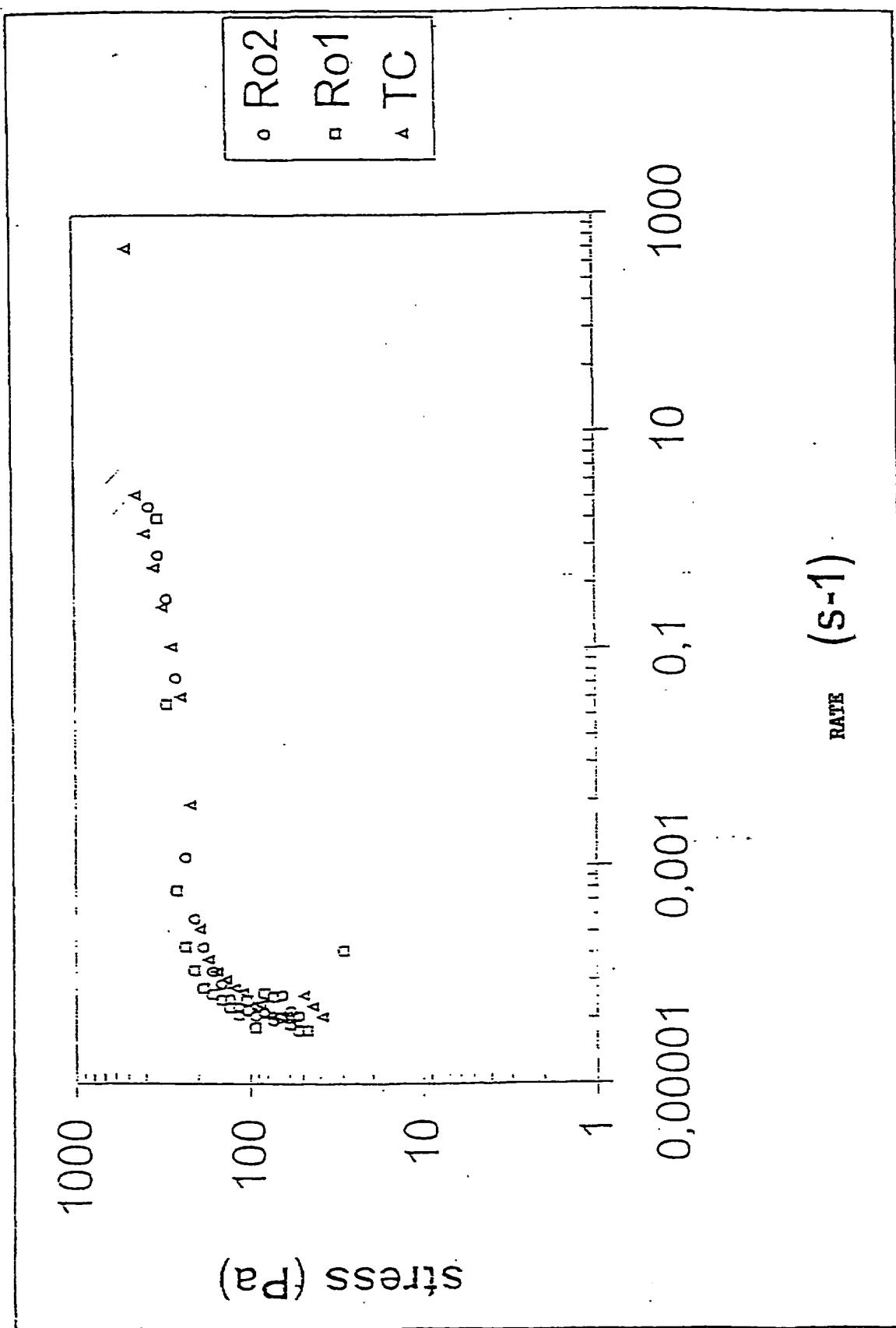


FIG. 2

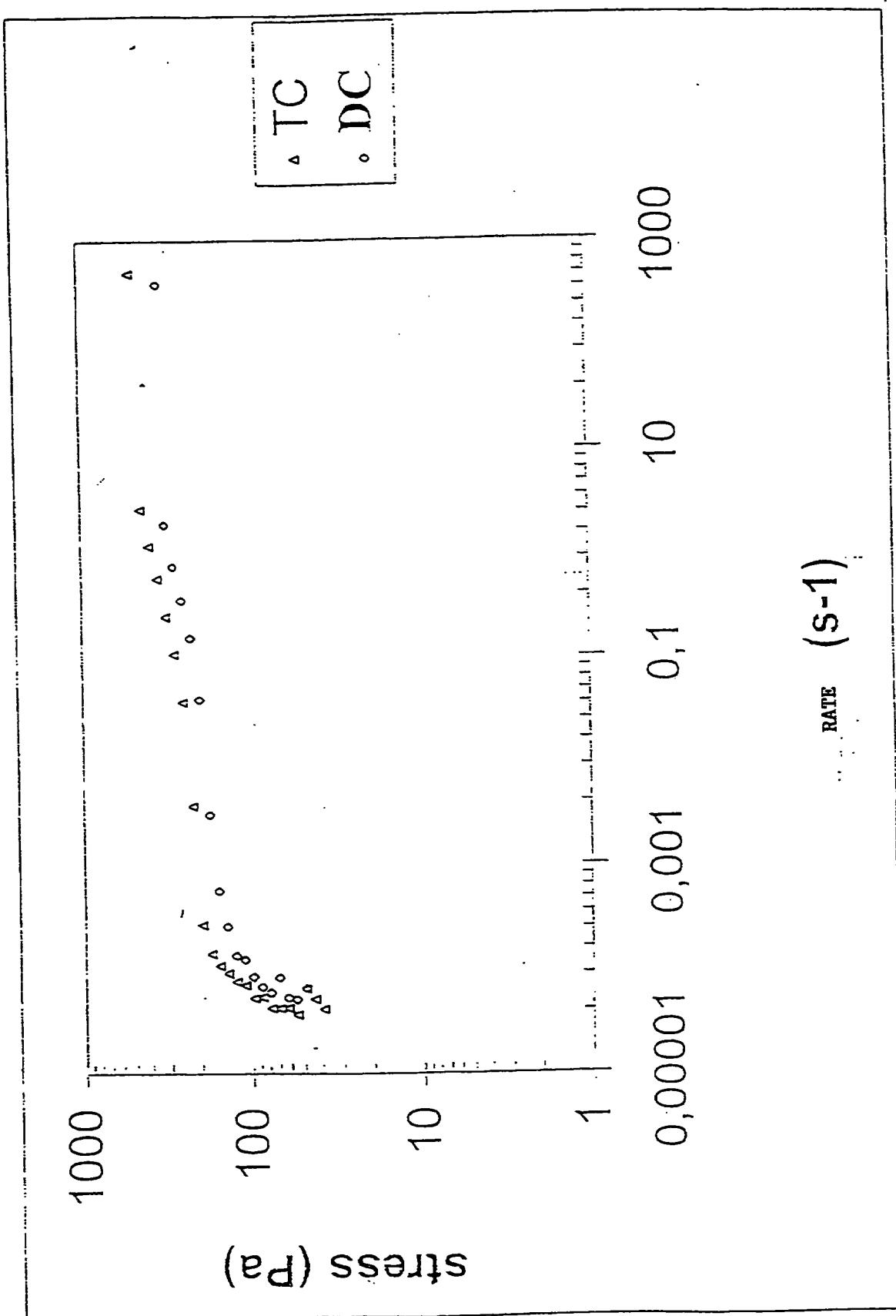


FIG. 3

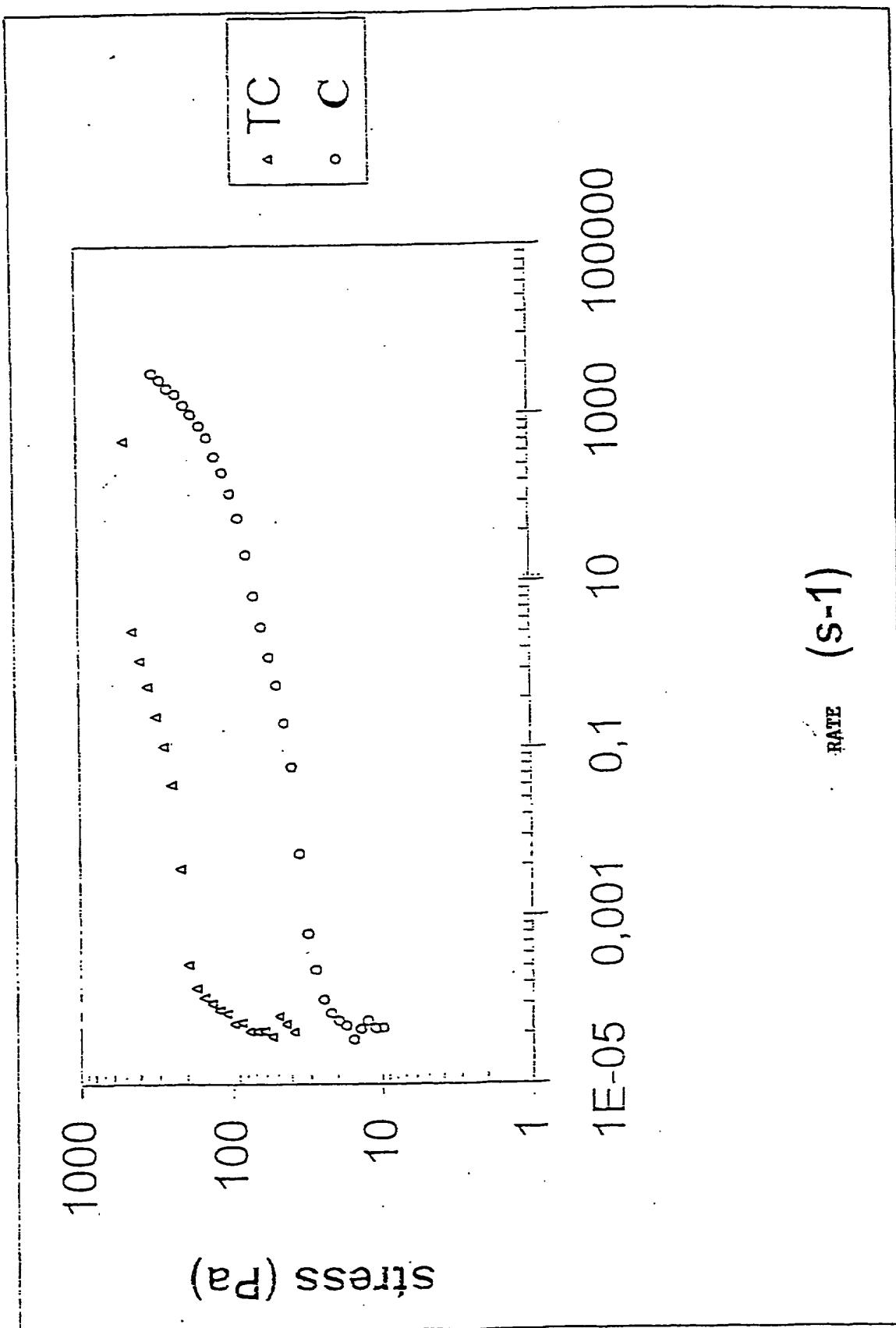
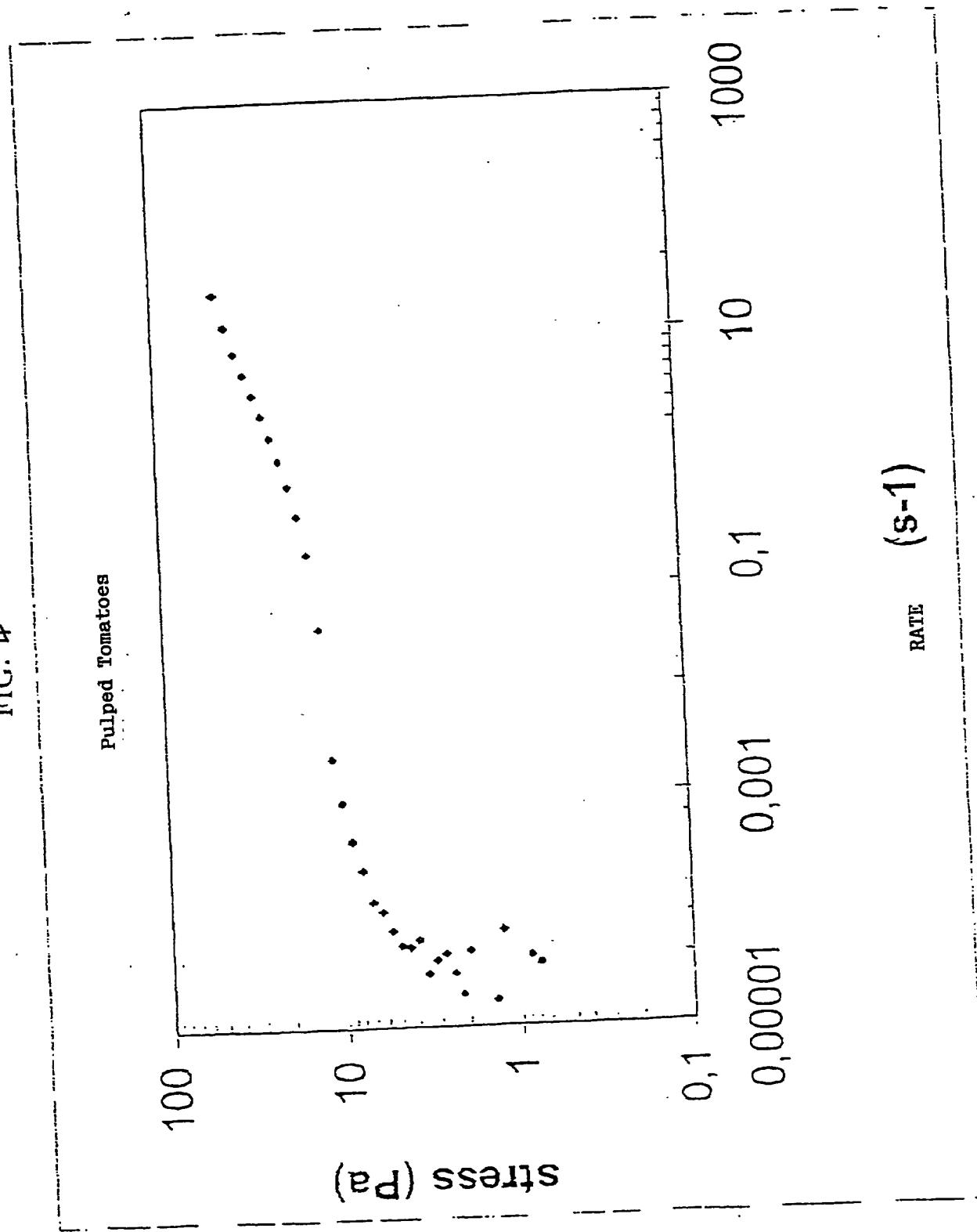


FIG. 4



(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
4 March 2004 (04.03.2004)

PCT

(10) International Publication Number
WO 2004/017759 A3

(51) International Patent Classification⁷: A23L 1/212, 2/02, 2/385, 2/08, 1/068, A61K 35/78, A23L 1/06, A23N 15/00

(21) International Application Number:
PCT/EP2003/008639

(22) International Filing Date: 5 August 2003 (05.08.2003)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
MI2002A001801 8 August 2002 (08.08.2002) IT

(71) Applicant (for all designated States except US):
ZANICHELLI RICERCHE S.R.L. [IT/IT]; Via Gatteschi 10, I-00162 Roma (IT).

(72) Inventor; and

(75) Inventor/Applicant (for US only): ROMEO, Aurelio [IT/IT]; Via Gatteschi 10, I-00162 Roma (IT).

(74) Agents: SAMA, Daniele et al.; Sama Patents, Via G.B. Morgagni 2, I-20129 Milano (IT).

(81) Designated States (national): AE, AG, AL, AU, BA, BB, BR, BZ, CA, CN, CO, CR, CU, DM, DZ, EC, GD, GE, HR, ID, IL, IN, IS, JP, KP, KR, LC, LK, LR, LT, LV, MA, MG, MK, MN, MX, NO, NZ, OM, PH, PL, SG, TN, TT, UA, US, UZ, VN, YU, ZA.

(84) Designated States (regional): ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

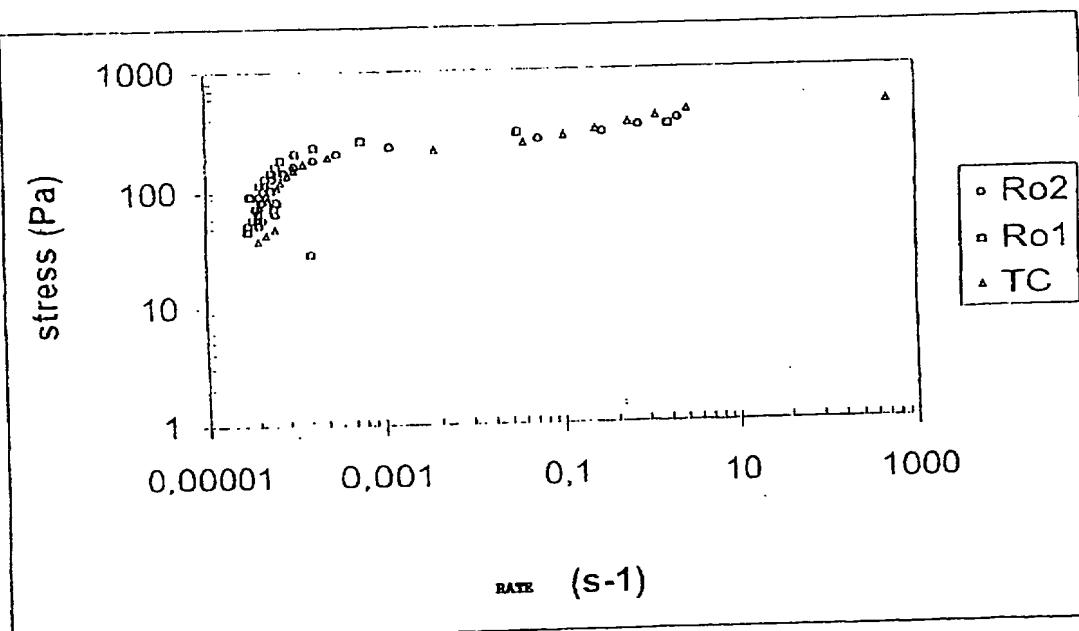
Published:

- with international search report
- before the expiration of the time limit for amending the claims and to be republished in the event of receipt of amendments

(88) Date of publication of the international search report:
21 May 2004

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(54) Title: TOMATO PRODUCTS



WO 2004/017759 A3

(57) Abstract: Tomato products obtained from tomato juice or tomato passata having the following composition in percentage by weight: - dry residue 5,5 - 20 %, - water 94,5 - 80 %, 100 % being the sum of the two components, wherein the amount of water insoluble and water soluble solids in the dry residue ranges in percentage by weight: - water insoluble solids from 18 % to 70 %. - Water soluble solids from 82 % to 30 % The sum of the two components being 100 % of the dry residue.

INTERNATIONAL SEARCH REPORT

International Application No
PCT/EP 03/08639

A. CLASSIFICATION OF SUBJECT MATTER					
IPC 7	A23L1/212	A23L2/385	A23L1/068	A23L1/06	A23L2/02
	A23L2/08	A61K35/78	A23N15/00		

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)
IPC 7 A23L A61K A23N

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practical, search terms used)

EPO-Internal, PAJ, WPI Data, BIOSIS, FSTA

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
A	US 5 451 420 A (BRAIN CHARLES H ET AL) 19 September 1995 (1995-09-19) * column 1, lines 63-65; claims 1 and 3 *	1-23
A	EP 0 888 718 A (NESTLE SA) 7 January 1999 (1999-01-07)	1-11
X	* page 2, lines 42-46; page 5, lines 20-29; pages 5-7, example 1; claims 8, 9 *	12
A	DD 201 847 A (TS LAB PRZEMYSLU KONZENTRATOW) 17 August 1983 (1983-08-17) * page 3, last paragraph; page 4, paragraph 1; examples I, II and IV, claim*	1-23
	—	—/—

Further documents are listed in the continuation of box C.

Patent family members are listed in annex.

- * Special categories of cited documents :
- *A* document defining the general state of the art which is not considered to be of particular relevance
- *E* earlier document but published on or after the international filing date
- *L* document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)
- *O* document referring to an oral disclosure, use, exhibition or other means
- *P* document published prior to the international filing date but later than the priority date claimed

- *T* later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention
- *X* document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone
- *Y* document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art.
- *Z* document member of the same patent family

Date of the actual completion of the international search

16 March 2004

Date of mailing of the international search report

07. 04. 2004

Name and mailing address of the ISA
European Patent Office, P.B. 5818 Patentlaan 2
NL - 2280 HV Rijswijk
Tel (+31-70) 340-2040, Tx. 31 651 epo nl,
Fax (+31-70) 340-3016

Authorized officer

Georgopoulos, N

INTERNATIONAL SEARCH REPORT

International Application No
PCT/EP 03/08639

C.(Continuation) DOCUMENTS CONSIDERED TO BE RELEVANT

Category	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	WO 97 48287 A (LYCORED NATURAL PROD IND LTD) 24 December 1997 (1997-12-24) * page 3, paragraphs 2-8; examples 1 and 2; claims 1, 3 and 4 *	12
X, P	WO 03 024243 A (SUCCAR JORGE K ;CONAGRA GROCERY PRODUCTS COMPA (US); TISHINSKI THE) 27 March 2003 (2003-03-27) * page 2, lines 34-35; page 3, lines 9-33; claims 1, 5, 6 and 17-19 *	12, 14, 22, 23
X	US 5 837 311 A (RAVEH YIGAL ET AL) 17 November 1998 (1998-11-17) * column 2, lines 1-25; example 1; claims 1, 3, 8 and 14 *	12
X	US 4 670 281 A (BRADLEY DONALD B) 2 June 1987 (1987-06-02) * column 1, line 63 - column 2, line 3; example; claims 1, 3, 6 and 10 *	12
X	DATABASE WPI Section Ch, Week 199320 Derwent Publications Ltd., London, GB; Class D14, AN 1993-166056 XP002268931 -& SU 1 738 241 A (ODESS FOOD IND TECH), 7 June 1992 (1992-06-07) abstract	12

INTERNATIONAL SEARCH REPORT

International application No.
PCT/EP 03/08639

Box I Observations where certain claims were found unsearchable (Continuation of item 1 of first sheet)

This International Search Report has not been established in respect of certain claims under Article 17(2)(a) for the following reasons:

1. Claims Nos.: because they relate to subject matter not required to be searched by this Authority, namely:

2. Claims Nos.: because they relate to parts of the International Application that do not comply with the prescribed requirements to such an extent that no meaningful International Search can be carried out, specifically:

3. Claims Nos.: because they are dependent claims and are not drafted in accordance with the second and third sentences of Rule 6.4(a).

Box II Observations where unity of invention is lacking (Continuation of item 2 of first sheet)

This International Searching Authority found multiple inventions in this international application, as follows:

see additional sheet

As a result of the prior review under R. 40.2(e) PCT,
part of the additional fees are to be refunded.

1. As all required additional search fees were timely paid by the applicant, this International Search Report covers all searchable claims.

2. As all searchable claims could be searched without effort justifying an additional fee, this Authority did not invite payment of any additional fee.

3. As only some of the required additional search fees were timely paid by the applicant, this International Search Report covers only those claims for which fees were paid, specifically claims Nos.:

4. No required additional search fees were timely paid by the applicant. Consequently, this International Search Report is restricted to the invention first mentioned in the claims; it is covered by claims Nos.:

Remark on Protest

The additional search fees were accompanied by the applicant's protest.

No protest accompanied the payment of additional search fees.

FURTHER INFORMATION CONTINUED FROM PCT/SA/ 210

This International Searching Authority found multiple (groups of) inventions in this international application, as follows:

1. Claims: 1-11

Tomato compositions (dry residue 5.5-20%; water 94.5-80%; in the dry residue: water insoluble solids 18-70% and water soluble solids 82-30%).
Tomato compositions comprising the aforementioned compositions (in the dry residue: water insoluble solids 20-50% and water soluble solids 80-50%).
Use of said compositions for saucing foods, as ready-to-use sauces, for food use or as foods. Foods containing said tomato compositions.

2. Claims: 12-23

Process for separating tomato serum from a tomato suspension comprising: a/ filtering said suspension in a separation solid-liquid apparatus under stirring with a stirrer at an angular speed of 1 rpm to 20 rpm (the stirrer being of a shape to convey the suspension toward the central axis of said apparatus); or b/ filtering in said separation solid-liquid apparatus which rotates (without stirrer).

INTERNATIONAL SEARCH REPORT

Information on patent family members

International Application No

PCT/EP 03/08639

Patent document cited in search report	Publication date		Patent family member(s)	Publication date
US 5451420	A 19-09-1995	US	5260083 A	09-11-1993
		US	5503863 A	02-04-1996
		AU	678698 B2	05-06-1997
		AU	1785295 A	29-06-1995
		AU	3536893 A	30-09-1993
		CA	2082751 A1	26-09-1993
		MX	9207051 A1	31-05-1994
EP 0888718	A 07-01-1999	EP	0888718 A1	07-01-1999
		AU	8109298 A	08-02-1999
		WO	9902045 A1	21-01-1999
DD 201847	A 17-08-1983	DD	201847 A5	17-08-1983
WO 9748287	A 24-12-1997	IL	118697 A	31-12-1999
		BR	9702303 A	02-03-1999
		CN	1198661 A ,B	11-11-1998
		EP	0844831 A1	03-06-1998
		WO	9748287 A1	24-12-1997
		TR	9800268 T1	22-06-1998
WO 03024243	A 27-03-2003	WO	03024243 A2	27-03-2003
US 5837311	A 17-11-1998	IL	107999 A	08-02-1998
		AU	690201 B2	23-04-1998
		AU	1513195 A	03-07-1995
		WO	9516363 A1	22-06-1995
US 4670281	A 02-06-1987	IT	1185063 B	04-11-1987
SU 1738241	A 07-06-1992	SU	1738241 A1	07-06-1992

**This Page is Inserted by IFW Indexing and Scanning
Operations and is not part of the Official Record**

BEST AVAILABLE IMAGES

Defective images within this document are accurate representations of the original documents submitted by the applicant.

Defects in the images include but are not limited to the items checked:

BLACK BORDERS

IMAGE CUT OFF AT TOP, BOTTOM OR SIDES

FADED TEXT OR DRAWING

BLURRED OR ILLEGIBLE TEXT OR DRAWING

SKEWED/SLANTED IMAGES

COLOR OR BLACK AND WHITE PHOTOGRAPHS

GRAY SCALE DOCUMENTS

LINES OR MARKS ON ORIGINAL DOCUMENT

REFERENCE(S) OR EXHIBIT(S) SUBMITTED ARE POOR QUALITY

OTHER: _____

IMAGES ARE BEST AVAILABLE COPY.

As rescanning these documents will not correct the image problems checked, please do not report these problems to the IFW Image Problem Mailbox.